

A top-down view of a white oval plate filled with a festive meal. The food includes a piece of roasted salmon with a golden-brown skin, several golden-brown roasted potatoes, two whole roasted carrots, and a Brussels sprout. The items are arranged on a light-colored sauce. A silver fork is visible on the left side of the plate, and a silver knife is on the right. The plate is set on a grey textured placemat with a red rectangular section. A semi-transparent red horizontal band is overlaid across the middle of the image.

FESTIVE SEASON

BMA House



# Tea, coffee and refreshments

Our teas include a selection of classic, fruit, herbal and organic teas from Hope & Glory. Our coffee comes freshly brewed with our own hand-roasted Community Blend, sourced by Union, benefitting Well Grounded as they transform lives through coffee.

## Per serving:

Tea, coffee & festive gingerbread biscuits **£7.65**

Festive gingerbread biscuits (1 per person)  
& mulled wine (1.5 glasses per person) **£15.50**

Mulled wine (per person) **£8.00**

**Let us know if you need any non-alcoholic options too**

Mince pie and gingerbread biscuits (selection approx 50/50) **£3.00**

## Per unit:

Still & sparkling mineral water (750ml) **£3.30**

## Community blend

Every cup of coffee we serve is our Community Blend – sourced and hand-roasted by Union in East London. This delicious coffee is grown at high altitude in the hills of Peru by a group of 300 smallholder farmers.

£2 is donated to Well Grounded for every kilo purchased, meaning every sip is helping someone in London find employment and a sense of purpose – while in Peru's Direct Trade model means farmers are receiving a fair price for this fabulous coffee.

**UNION**  
HAND-ROASTED  
COFFEE



A hand is holding a rectangular marble tray with a white and grey veined pattern. The tray is filled with several festive canapés. There are three rows of canapés. The top row has three small, cylindrical canapés wrapped in a light-colored, textured material, possibly bread or rice paper, with green garnishes. The middle row has three canapés on a base of sesame seeds, topped with a dollop of yellow cream and a square of red jelly. The bottom row has two canapés on a base of sesame seeds, topped with a dollop of yellow cream and a square of red jelly. The background is a bright orange, textured surface. The text "FESTIVE CANAPÉS" is overlaid in white on a semi-transparent red band across the middle of the image.

FESTIVE CANAPÉS

# Receptions

## Nibbles

**Only available as add-on to events: Select 4 for £8.40**

Cornish sea salt popcorn 129 kcal

Sea salt crisps 150 kcal

Montgomery Cheddar straws (V) 149 kcal

Stuffed Gordal olives with oregano (VG) 64 kcal

Belazu chilli mixed olives (VG) 64 kcal

Banana chips (VG) 58 kcal

Basil picos (VG) 64 kcal

Iced raw seasonal vegetables, green goddess dip (VG) 277 kcal

**Or for £10.40**

Why not have our festive nibbles package of, pigs in blankets\*, vegetable crisps and cheese straws 295 kcal

\*Please note these will be served cold (still delicious!)

## Canapés

**Minimum numbers of 20 apply**

See the next page for our canapés; delicious bite-sized delights perfect for a pre-dinner appetizer or standing party. We can prepare these to present on individual plates should you prefer.

	Your choice	Chef's choice
Four canapés	<b>£17.00</b>	<b>£15.75</b>
Six canapés	<b>£25.50</b>	
Eight canapés	<b>£33.85</b>	<b>£29.40</b>
Additional canapé	<b>£4.05</b>	

### Canape package **£40.50**

6 Chef's choice canapés & 2 glasses per person

Pick one of the following: Prosecco or Mulled wine

Or upgrade to the English Bloomsbury sparkling wine **£10.00**

Non-alcoholic options will always be available

(V) – Vegetarian, (VG) – Vegan

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# Festive canapé reception

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## MEAT

Confit duck rillettes, cumberland gel 105 kcal

Madras spiced turkey cornetto, plum chutney 121 kcal

Cobble Lane pancetta, prune, Barkham blue cheese 118 kcal

Karage fried chicken, tokyo BBQ sauce, pickled shallot 118kcal

## FISH

Smoked mackerel, pickled cucumber, rye bread, salmon roe 64 kcal

Seared scallop, confit potato, burnt apple purée 48 kcal

Smoked trout parfait, pickled fennel, horseradish & dill croute' 125kcal

Dorset crab, avocado, toasted nori seaweed, sesame seeds 112kcal

## PLANT & VEGETARIAN

Colston Basset Stilton, seeded cracker, damson paste (V) 90 kcal

Beetroot tartare, burrella, sorrel (VG) 34 kcal

Beetroot and Golden Cross arancini (V) 105 kcal

Purple cauliflower & onion bhaji, masala mango mayonnaise (VG)

## SWEET

Whipped cheesecake, ginger crumb, spiced pear (V) 105 kcal

Coconut and passionfruit pavlova (VG) 55 kcal

Mulled fruit crumble tart (V) 82 kcal

Cranberry and white chocolate blondie (V) 120 kcal

**Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex**

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FESTIVE BOWL FOOD

# Bowl food

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## B o w l F o o d

### Minimum numbers of 20 apply

See the next page for bowl food options. A great way to give your guests something a little more substantial than canapés but still allows for great social interaction

	Your choice	Chef's choice
Four Bowls	<b>£32.05</b>	<b>£29.95</b>
Five Bowls	<b>£38.35</b>	<b>£34.65</b>
Six Bowls	<b>£45.15</b>	
Additional Bowl	<b>£8.35</b>	

## B o w l F o o d P a c k a g e s

### Minimum numbers of 20 apply

Range of packages to choose from

	Your choice	Chef's choice
3 Bowls with 2 glasses of Prosecco	<b>£38.75</b>	<b>£37.20</b>
3 Bowls & 4 drinks	<b>£45.05</b>	<b>£43.50</b>
3 Bowls, 4 canapés, 4 drinks	<b>£52.50</b>	
3 Bowls, 4 canapés	<b>£37.35</b>	
3 Bowls, 2 Food Stalls	<b>£78.75</b>	

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# Festive bowl food

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## PLANT & VEGETARIAN

Jerusalem artichoke and wild mushroom ragout, olive oil mash, crispy kale (VG) 107 kcal

Squash risotto, pumpkin seed pesto, crispy sage (VG) 228 kcal

Salt-baked beets, whipped London ricotta, chilli honey, toasted seeds (V) 324 kcal

## FISH

Chalk Stream trout rillettes, pickled fennel 341 kcal

Confit tuna, green olive, white bean, blood orange and parsley salad 311 kcal

## MEAT

Shredded ham hock, lentil and parsley salad, mustard dressing 254 kcal

Roast chicken, soft polenta, wild mushrooms, crispy sage, Madeira jus 325 kcal

Smoked duck, celeriac remoulade, pickled mushrooms 248 kcal

## DESSERT

Spiced pear and oat crumble, crème Anglaise (V) 436 kcal

Christmas pudding crème brûlée (V) 493 kcal

Vanilla pannacotta, passionfruit, meringue shards (V) 499 kcal

Plant-based tiramisu (VG) 374 kcal

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FESTIVE THREE COURSE MENU



# Fine dining

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## M E N U S

All fine dining menus include a bread roll for your guests.

Please choose the same starter, main course & dessert for all your guests & inform us of any dietaries so that we can create any additional dishes needed.

If you wish to offer your guests a choice of dishes there is a supplement for this, & choices must be made at least 2 weeks in advance of event.

Please speak with your planner for more details

All our fine dining menus include coffee or tea served at the table with petit fours, however if your guests are moving to another room for entertainment why not have a coffee station instead & **save £2.85** per person

See **page 10** for our **Dining packages**

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## F I N E D I N I N G M E N U

**Minimum numbers of 40 apply**

**2 course £57.75**

Choose between starter or a dessert

**3 course £63.00**

## S E T M E N U

**Minimum numbers of 30 apply**

**2 course £49.35**

Choose between starter or a dessert

**3 course £57.75**

## R E C E P T I O N C A N A P É S

**£15.75**

4 chefs choice canapés on arrival

## C H E E S E B O A R D

**£75 (per table)**

Cheese board placed in middle of table at end of meal

# Festive Fine Dining

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## STARTERS

Cauliflower pannacotta, pickled golden raisins, spiced cauliflower crisps, seeded wafer (VG)  
150kcal

Recommended wine pairing: Boatmans Chenin Blanc

London salmon, beetroot and horseradish crème fraiche, pickled cucumber,  
sourdough crisp 313 kcal

Recommended wine pairing: Château Paradis Rose 'Essenciel' Coteaux d'Aix en Provence

Devon crab and saffron tart, Hampshire watercress 416 kcal

Recommended wine pairing: Fiano 'Lunate'

Pickled fennel, clementine and watercress salad, pomegranate and toasted seeds (VG) 164 kcal

Recommended wine pairing: La Playa Viognier

Oglesfield cheese croquettes, Cumberland gel, winter leaves 442 kcal

Recommended wine pairing: Gavi di Gavi 'Ca da Bosio', Terre da Vino

Ham hock terrine, pickled red cabbage, shallot and parsley salad 319 kcal

Recommended wine pairing: Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre

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# Festive Fine Dining

## — M A I N

Jerusalem artichoke and wild mushroom ragout, salt baked celeriac, dried enoki (VG) 572 kcal

Recommended wine pairing: Picpoul de Pinet 'Sel et Sable'

Grilled sea trout, herb crumb, Jerusalem artichoke puree, leeks and saffron sauce 482 kcal

Recommended wine pairing: Wairau River Sauvignon Blanc

Roast chicken, spiced kofta, kimchi, grilled broccoli, Sichuan pepper cream 481 kcal

Recommended wine pairing: Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy

Traditional roast bronze turkey from HG Walter, apricot, chestnut and lemon thyme stuffing, all the trimmings 781 kcal

Recommended wine pairing: Tunante Rioja Tempranillo Tinto, Fincas de Azabache

Roast duck breast, confit duck and potato croquette, pumpkin puree, braised red cabbage with mulled wine spices 1031 kcal

Recommended wine pairing: Wairau River Pinot Noir

Wild mushroom, spinach and Lincolnshire Poacher pithivier, heritage carrot, purple sprouting broccoli, chive cream (V) 1076 kcal

Recommended wine pairing: Hamilton Heights Chardonnay

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# Festive Fine Dining

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## DESSERT

Saffron poached pear, spiced shortbread, Chantilly cream (V) 400 kcal

Rum and raisin bread and butter pudding, spiced custard (V) 589 kcal

Valrhona chocolate, prune and Armagnac tart, crème fraiche (V) 675 kcal

Poached quince, whipped London ricotta, fennel and pumpkin seed biscotti (V) 394 kcal

Christmas pudding, brandy sauce (V) 487 kcal

Please Note: Whilst the desserts are all vegetarian as standard, we can make adjustments to make some of them vegan however this would be for the whole room and not just for specific guests

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# Set menu

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## STARTER

Roasted and pickled heritage beetroot, beetroot gel, whipped 'superstraccia', charred blood orange, maple roasted pumpkin seeds (VG) 206 kcal

## MAINS

Roast chicken breast, herbed ratte potatoes, leeks, wild mushroom, tarragon aioli, roast pan jus 596kcal

## VEGAN MAINS

Tandoori spiced grilled aubergine, tamarind & coconut glaze, turmeric sauce, grilled baby onion, spinach, sweet potato crisp (VG) 223kcal

## DESSERT

Dark chocolate delice, damson plum compote, passion fruit, vanilla 'ice cream', honeycomb (VG) 575kcal

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# Allergens

Do you have a food allergy or intolerance?  
We provide allergen information on the 14 major allergens.

Please speak with your event manager / sales executive, and details of allergens in any of our dishes can be provided for your consideration.

At your event, there will be an allergen folder located at all buffet stations on your event catering floor. This folder will make delegates aware of all allergens contained in your chosen menu and help them make an informed decision.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as much as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know, so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether the food is suitable for you.



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

**If you have any concerns**  
please speak to a member of staff





# DRINKS

## PITCHER COCKTAILS

**£40.00 per pitcher**

### **Sloe Gin Fizz**

Sloe Gin, lemon juice, soda water

### **Dark & Stormy**

Rum, lime juice, ginger beer

### **Apple Spritz**

Aperol, apple cider, prosecco

### **Whiskey Godfather**

Bourbon, lemon juice, cherry coke, orange slices

### **Mulled Wine**

Red wine, brandy, spices

### **Winter Pimm's**

Pimm's No. 3, cloudy apple juice in a highball, with classic garnish and ice

## NON-ALCHOLIC PITCHER COCKTAILS

**£32.00 per pitcher**

### **Rosemary & grapefruit**

Grapefruit juice | rosemary | sparkling water

### **Sting of the bee**

Lemon & ginger | honey | lime juice

### **Pomegranate fizz**

Pomegranate juice | fresh orange juice | lime juice | sparkling water

### **English garden**

Cucumber | basil | elderflower | cloudy apple juice

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## COCKTAILS BY THE GLASS

**£12.00 each cocktail (minimum of 80 – select 2 options)**

### **Amaretto Sour**

Amaretto | lemon juice | sugar syrup

### **Cosmopolitan**

Lemon vodka Cointreau | lime juice | cranberry juice

### **Lychee Martini**

Vodka | lychee liqueur | lychee purée | sugar syrup

### **Elderflower Collins**

Gin | elderflower liqueur | lemon juice | cucumber infused sugar syrup

### **Mojito**

White rum | lime juice | mint infused sugar syrup

### **Espresso Martini**

Vodka | coffee liqueur | cold brew espresso | vanilla infused sugar syrup

### **Old fashioned**

Whisky | angostura bitters | orange infused syrup

### **Bramble**

Gin | Chambord | lemon juice | sugar syrup

### **Kumquat margarita**

Tequila | kumquat liqueur | agave nectar | lime juice

### **Negroni**

Gin | martini rosso | Campari | orange infused syrup

### **Passionfruit martini**

Vodka | passionfruit liqueur | vanilla syrup | passionfruit purée | lime juice

### **Strawberry daiquiri**

White rum | strawberry liqueur | lime juice | sugar syrup | strawberry purée

## MOCKTAILS BY THE GLASS

### **Mojito**

Soda water | lime juice | natural fruit extracts

### **Paloma**

Soda water | lime juice | pink grapefruit juice | natural fruit extracts

### **Belini**

Soda water | grape juice | peach juice | natural fruit extracts

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## ALCOHOL FREE BAR

**£20 per person for 3 hours** | Minimum 40

**A selection of alcoholic free spirits, bubbles & soft drinks that still have the wow factor**

Folkington juices  
Elderflower pressé  
Punchy aromatic drinks  
Peroni zero  
Bax botanics – alcohol free spirit  
Seedslip  
Thompson & Scott noughty organic sparkling chardonnay  
Fevertree tonic selection  
Soft drinks & mixers  
Mocktail pitchers  
Fruit & herb garnishes

## GIN MAGICIAN

**2 Hour gin bar from £1450**

**Let our gin magician entertain your guests offering a huge selection of G&Ts made to each guest's particular selection or let them weave their magic & make a drink based on just a flavour profile – a great start to any event**

At least 10 Gins  
At least 6 different tonics  
At least 3 different mixers (sodas, ginger beer etc)  
Fresh fruit garnishes – Citrus & Berries  
Dried fruit garnishes  
Fresh herb garnishes  
Floral garnishes  
Spice garnishes  
Cucumber  
Fizz  
Liqueurs – (e.g. elderflower, orange & Chambord)  
At least 1 non-alcoholic gin  
Ice

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## SPARKLING

### **Ridgeview Bloomsbury, East Sussex, England – £52.50**

Ridgeview signature blend Bloomsbury is light golden in colour with a fine, persistent mousse. Citrus fruit aromas with hints of melon & honey (VE Sus)

### **Ridgeview Cavendish, East Sussex, England – £52.50**

The Pinot dominance brings depth and complexity to the palate with a long-lasting finish, whilst the Chardonnay adds finesse and freshness (VE Sus)

### **Ridgeview Fitzrovia Rosé, East Sussex, England – £63.00**

Chardonnay brings freshness & finesse, whilst the Pinots add the classic red fruits for which England is so acclaimed. A raspberry & redcurrant nose carries through to a fresh fruit-driven palate (VE Sus)

### **Prosecco Le Contesse, Italy – £35.70**

Straw yellow in colour & has a fine & persistent perlage. It has an aromatic bouquet, fruity & floral with reminiscences of acacia flowers & wisteria. Refreshing on the palate with balanced acidity & pleasant dry aftertaste

### **Azzillo Prosecco Spumante, Italy – £37.30**

Fresh & light on the palate, with balanced acidity & body; harmonic with a long persistent aftertaste (VE)

### **Laurent Perrier La Cuvee Brut, Champagne, France – £94.50**

This is beautifully balanced with fine streams of flowing bubbles, leading to delicate citrus & subtle floral notes on the nose (VE)

## ROSE

### **Heppington Vineyards Pinot Noir Rose, England – £39.90**

This beautiful Pinot Noir Rosé has delicate notes of nectarine, crisp red apple, pomegranate & cranberry (VE)

### **Pinot Grigio Ramato 'Il Barco', Carlo Botter, Italy – £31.00**

Has a perfumed aroma of peach & rose petals & soft, red fruit flavours on the palate. It is dry & well balanced, excellent to drink with fish & white meats (VE)

### **Rioja Rosado, Bodegas Taron, Spain – £31.50**

A wine with a delicate pale pink colour with notes of peaches & cherry blossom on the nose. The palate is crisp with summer fruit flavours & a fresh acidity (VE)

### **Château Paradis Rose 'Essenciel' Coteaux d'Aix en Provence, France, – £40.95**

Essenciel rosé wine has a rose-petal colour, it is elegant & dry with aromatic fruit aromas derived from a vibrant blend of Cabernet & Syrah (Sus)

### **Malbec Rosé, 'ES Vino, Mendoza, Argentina – £40.95**

An explosion of redcurrants, raspberries red cherries & blackberries with a citric acidity that cuts through the sweeter berry flavours resulting in a smooth & velvety wine, expressing very fruity & fresh flavours (VE)

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## W H I T E

### **Heppington Vineyards Chardonnay, England - £39.90**

This elegant Chardonnay has a palate of orchard fruit, crunchy peach & grapefruit zest. Elegant & refined with a fresh feel on the finish (VE)

### **El Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain - £25.75**

A fresh & lively white from the far west of Spain that combines the local Pardina grape variety with the renowned Chardonnay (VE)

### **Hamilton Heights, Chardonnay, Australia - £27.30**

An elegant Aussie Chardonnay, bright lemon in colour with a fresh nose full of ripe peach & citrus

### **Boatmans Chenin Blanc, South Africa - £29.95**

Made from 100% Chenin Blanc, this wine is a pale lemon in colour with a bouquet of apple & white flowers (VE)

### **Les Jardins de Gascoigne Blanc, France - £30.45**

Apricot, orange blossom & subtle tropical notes of dried pineapple combine with a fresh grapefruit acidity leaving a refreshing impression on the palate (VE Sus)

### **Viognier La Playa, Chile - £33.60**

This is a terrific, lively wine with an exotic aroma of dried apricots, pineapple, banana & lychee (VE Sus)

### **Fiano 'Lunate', Sicily - £34.65**

A crisp & fresh wine with stone fruit flavours & is complimented by a refreshing acidity making this wine beautifully balanced (VE)

### **Picpoul de Pinet 'Sel et Sable', France - £38.85**

Delicate aromas of citrus on the nose as well as notes of acacia & flint. The palate is dry & refreshing with citrus, floral notes, some tropical fruits & a distinctive mineral edge (VE)

### **Wairau River Sauvignon Blanc, New Zealand - £40.95**

Intense lifted notes of ripe tropical fruits & citrus on the nose. Refined & elegant, displaying a finely textured palate with flavours of guava & stone fruit. Wonderfully expressive with a fresh, dry finish (VE Sus)

### **Bourgogne Blanc Chardonnay, Maison Nuiton-Beauvoisin, France - £42.00**

Medium bodied with flavours of fleshy stone fruits, particularly peach & nectarine with ripe pear & apple peel. These fleshy fruit flavours are balanced & elegant with a refreshing acidity & a mineral note on the finish (VE)

### **Gavi di Gavi 'Ca da Bosio', Terre da Vino, Italy - £42.00**

The soils in the central zone of Gavi di Gavi impart a perfumed mineral character adding complexity to lively aromas of ripe fruit & flowers. Concentration. `Ca da Bosio` is further refined by extended lees contact which imparts a soft-textured dry finish (VE Sus)

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## R E D

### **Heppington Vineyards Pinot Noir, England - £39.90**

This delightful Pinot Noir offers a hint of oaky savouriness with bright notes of raspberry sorbet & a cherry finish (VE)

### **El Zafiro 'Extramedura' Tinto, Tempranillo/Shiraz, Spain - £25.75**

This inspired blend combines the cherry & strawberry fruit character of the local Tempranillo with the spice & structure of Shiraz (VE)

### **Hamiton Heights, Shiraz, Australia - £27.30**

Bright ruby red, bursting full of inviting blackcurrant & blackberry aromas on the nose. The palate is smooth & soft

### **Merlot 'Le Tuffeau', Languedoc, France - £29.95**

A juicy Merlot, bursting full of ripe black plum, damson & elderberry. Well balanced with soft tannins & a medium acidity which complements the ripe fruit flavours (VE)

### **'Punto Alto', Malbec, Argentina - £31.00**

Dark purple in colour with bramble fruits & black cherries on the nose (VE)

### **Tunante Rioja Tempranillo Tinto, Fincas de Azabache, Spain - £31.00**

Exhibiting typical Tempranillo character of cherry, raspberry & plum with notes of liquorice (VE)

### **Montepulciano d'Abruzzo Riserva, 'Tor del Colle', Italy - £35.70**

Vibrant savoury spicy dark fruits & warm oak make this excellent value Montepulciano d'Abruzzo Riserva (VE)

### **Château Le Gardera, Bordeaux Superieur, France - £40.95**

Busting full of ripe berry fruits with generous tannins, balanced acidity & a subtle toast & sweet spice character from 12 months ageing in French barrels

### **Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre, France - £40.95**

Dark ruby in colour with notes of sweet blackcurrants on the nose. The palate has fresh black cherry & berries with a mineral character on the finish (VE Sus)

### **Polish Hill River Shiraz, Paulett, Australia - £42.00**

A richly flavoured wine with candied fruits, blackcurrants, black cherries, game & spicy white pepper with mineral nuances (VE Sus)

### **Wairau River Pinot Noir, New Zealand - £42.00**

An excellent expression of varietal character with concentrated notes of raspberry, cherry & wild berry fruits, accompanied with rich savoury bramble, hints of oak & supple tannins for an elegant structure (VE Sus)

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## ACCOUNT & CREDIT CARD BARS

£250 set up fee (exc VAT)

The bar can operate as an account bar where the drinks sold will be added to your invoice or as a credit card bar that your guests pay as they order

(or a combination of both – you may want to move to a credit card bar after reaching a financial limit, or after a certain period of time or you may want all spirits to be on the credit card bar)

**Please note for your security & speed of service we do not accept cash**

	Credit Card Bar (Inc VAT)	Account Bar (Exc VAT)
Beer & Cider (see previous page)	£6.00	£5.00
House Wine 125ml	£5.75	£4.80
House Wine 175ml	£7.85	£6.55
Glass Prosecco	£10.60	£8.85
<b>Soft Drinks</b>		
Cans (Pepsi, Diet Pepsi, 7up, Tango)	£2.40	£2.00
Punchy – aromatic, mocktail like drinks	£4.50	£3.75
Folkington's Juices	£4.50	£3.75

If you want us to serve spirits on the bar, please let us know. All spirits are served with a complimentary mixer

House Spirits – Gordons Gin, Finlandia Vodka, Famous Grouse Whisky, Bacardi Rum, Dead Mans Finger Rum

Single	£7.00	£5.85
Double	£11.00	£9.20

Other Spirits – Hendricks Gin, Belvedere Vodka, Glenmorangie Whisky, Kraken Spiced Rum

Single	£9.50	£7.95
Double	£12.50	£10.45

Looking for something else? Speak with the team for bespoke ideas



## BEER & CIDER

**Celebration of a local brewery – Two Tribes. Based in Kings Cross, their beer comes in cans which are more environmentally friendly without losing on taste.**

Two Tribes

– Power Plant Lager – Gluten Free 330ml **£5.00**

– selection of IPA, Lager, Pale Ale & small production brews 330ml **£5.00**

Curious Apple Cider 330ml / Gravity Cider 330ml **£5.00**

0% Beer 330ml **£5.00**

### **On request**

Lucky Saint (0.5% Alc) 330ml **£5.00**

Looking for something else? Speak with the team for bespoke ideas

### **Two Tribes on Draught**

Two Tribes can set up beer on tap for your guests – various options available from **£350**

## LOW ALCOHOLIC WINE 0.5% ABV

### **Noughty Organic White £25.00**

Produced using 55% Chenin Blanc and 45% Chardonnay grapes harvested from dry-land farmed vineyards in the Western Cape region.

### **Noughty Organic Sparkling Rose £25.00**

Beautifully crafted Provençal-style Rosé Wine from South Africa

### **Noughty Organic Red £25.00**

Produced with Syrah grapes from dryland farmed vineyards in Darling, South Africa.

(V) – Vegetarian, (VG) – Vegan

For those with special dietary requirements or allergies who wish to know about the food & drink ingredients used, please ask the Event Coordinator.

All prices are per person & exclude VAT

Please note that our menu offerings are subject to seasonal availability & may change.



# Thank You

Johnathon Reynolds – Catering General Manager  
Hannah Robinson – Venues Manager  
BMA House

**COMPANY  
OF COOKS**